

# DANTE

## GLUTEN FREE

### VINI

#### SPUMANTE

- nv prosecco, stellina di notte, veneto, italy 10.
- nv ferrari brut, trentino alto adige, italy 12.
- 13 sparkling rosé, nebbiolo d'alba, saffirio, italy 18.

#### BIANCO

- 13 fiano di avellino, phoenix, campania, italy 13. ♦
- 14 pinot grigio, stemmari, sicily, italy 11.
- 14 chardonnay, stemmari, sicily, italy 12.
- 14 greco di tufo, vinosia, avellino, campania, italy 14. ♦
- 13 coda di volpe, contrada, candida, italy 11. ♦

#### ROSSO

- 14 cesari 'mara', valpolicella, italy 14.
- 14 aglianico, vinosia, campania, italy 12. ♦
- 14 pinot noir, stemmari, sicily, italy 11.
- 13 nebbiolo langhe, saffirio, piemonte, italy 18. ♦
- 13 barbera d'alba, saffirio, monforte d'alba, italy 15. ♦

♦ All wines with this symbol are from some of Italy's finest wineries and are imported exclusively for our restaurants. We sought them out and forged strong relations to deliver exceptional wines at a great value.

### SFIZI

"Little tastes" a selection of individual antipasti served family style. great for sharing at your table before your antipasti, primi, secondi, or just make a meal of them.

**WARM OLIVES** assorted marinated olives with citrus & rosemary 6.

**MOZZARELLA DI BUFALA** the best buffalo mozzarella from salerno, peppers agro e dolce 9.

**SAUTEED CALAMARI HOT!** calabrian chili, cabbage, lemon crema 11.

### ANTIPASTA

**GRILLED OCTOPUS** grilled potatoes, mustard greens, olive vin 19.

**BANGA CAUDA SHRIMP** garlic, white anchovy, capers, lemon 18.

**ROASTED MUSHROOM SOUP** italian chestnuts 12.

**SIMPLE GREENS** organic greens, grapefruit, almond, carrot, cucumber, radish, lemon vin 14.

**ARUGULA & SPECK SALAD** shaved pear, pecorino, pine nuts, citrus vinaigrette 15.

### SALUMI

#### MEATS:

prosciutto      genoa  
speck            sweet sopresseta  
bresaola        hot sopresseta  
coppa            finochiona

#### CHEESES:

la tur                      barndance  
gorgonzola picante    caciatico red chile  
robiola                    montasio  
truffle cheese

one for 7.    three for 20.    five for 30.    all served with traditional accompaniments

PASTA

BROCCOLI RABE & ROASTED TOMATO N' duja, ricotta cheese, parsley 15. / 30.

TOMATO BASIL tufoli pasta, san marzano (d.o.p.), tomato sugo, basil, parmigiano reggiano 11. / 22.

CARBONARA guitar string cut spaghetti, guanciaie pecorino, farm egg 14. / 28.

RAGU BOLOGNESE tagliatelle alla bolognese, il casale's traditional meat sauce 14. / 28.

SECONDI

*pesce*

PAN ROASTED ARTIC CHAR agro dolce, peppers, fennel, Bermuda onion, celery, tomato vin. 30.

ACQUA PAZZA cod, shrimp, clams, olives, capers, tomato, celery 32.

*carne*

CHICKEN "UNDER A BRICK" pan roasted gianonne chicken, brussels sprouts, pancetta, frisee 28.

GRILLED HANGER salsa verde, choice of side, creamy garlic 31.

CONTORNI

BRUSSELS SPROUTS house pancetta, orange, sage 11.

GRILLED EGGPLANT "involtini", ricotta, mozzarella, tomato sugo, basil 12.

CHARRED SNAP PEAS smoked tomato, aioli 9.

CANTO SEI 6 course personalized chef's tasting 75. / with wine 110.

DEGUSTAZIONE

\*Consuming raw or undercooked meats, poultry, seafood or eggs increases your risk of food borne illness.

Not all ingredients are listed.

Before you place your order please inform your server if a person in your party has any food allergies.

chef / co-owner: Dante de Magistris chef d cuisine: Chris Jackson

pastry chef: Fortunato Conte